

Norwich Bulletin
and Courier.

113 YEARS OLD.

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Norwich, Monday, Dec. 27, 1909.

The Circulation of
The Bulletin.

The Bulletin has the largest circulation of any paper in Eastern Connecticut, and from three to four times larger than that of any in Norwich. It is delivered to over 2,000 of the 4,953 houses in Norwich, and read by ninety-three per cent. of the people. In Windham it is delivered to over 900 houses in Putnam and Danielson to over 1,100, and in all of these places it is considered the local daily.

Eastern Connecticut has forty-nine towns, one hundred and sixty-five post office districts and forty-one rural free delivery routes.

The Bulletin is sold in every town and on all of the R. F. D. routes in Eastern Connecticut.

CIRCULATION

1907, average.....	4,412
1908, average.....	5,920
1909, average.....	6,559
1907, average.....	7,179
1908, average.....	7,543
December 25.....	7,766

A SATISFACTORY SEASON.

The business men of Norwich have no complaint to make of the Christmas season. While there has been no extensive rush—nothing of a phenomenal character in the currents of trade, there has been a steady and satisfactory trade which in some respects was rather surprising.

The mild, pleasant weather was most favorable for the shoppers and those who delayed their shopping until the last week were never confronted with more depleted stocks of goods. In many things the last week brought the purchasers down to limited varieties to select from, and often it was Hobson's choice or nothing.

The early shoppers have certainly learned the advantage of beginning to select Christmas goods as early as the stocks are shown and to buy when there is no crowding at the counter and there is plenty of opportunity for making good selections.

The business men and their patient and courteous clerks are to be congratulated upon the display of goods made and the fine manner in which they conducted the business. May they all have a happy and prosperous New Year.

ARE THEY APPREHENSIVE?

The reading public is somewhat surprised by the conduct of the members of the National Geographic Society because of their ruling that Admiral Schley's proposition to have Commander Peary submit his report to the university of Copenhagen as being absurd.

If there is anything absurd in a man's seeking for every endorsement that strengthens his fame—if there is anything absurd in what would amount to a courtesy to this famous institution of Copenhagen, which has a record of three centuries behind it—then, of course, Admiral Schley's proposition is absurd.

The reading public does not think that it is absurd, but they suspect that the society is afraid to trust the endorsement of their favorite to the Danes, and that Commander Peary fears the result of such tests of his report. That society does not appear to realize that if the report will not pass at Copenhagen that it really is no better than Dr. Cook's; or should it fall to convince the Danes that it does not prove that Peary is a fraud or that he has not been to the North pole.

This apparent fear is certainly very unfortunate for the cause of Commander Peary, and he should override the trepidation of patriotism and show his belief in his ability to satisfy a society of his enemies, if needs be, that he has discovered the North pole.

Doesn't Commander Peary think that his laurels are secure enough to entrust his report to other friendly geographical societies?

HURRYING BATTLESHIPS.

Records are being broken constantly in all directions and among the latest is the building of our greatest battle-ships. The Utah, just off the ways at Camden, N. J., the greatest fighting ship in the American navy, was completed in nine months and eight days from the time her keel was laid. The displacement of the Utah is 21,875 tons, as against 20,000 tons for the North Dakota and the Delaware. A sister ship to the Utah is now being built at the Brooklyn navy yard and will be called the Florida. The North Dakota was put together in eleven months, breaking all records up to that time.

As we are exempt from menacing neighbors, there appears to be no reason for rushing work upon these naval vessels; but we have the equipment and the efficient workmen to respond to a hurry call with the assurance of making as quick time as doing as staunch work as any nation. It will not be a great while before American Dreadnoughts will be making record time at sea.

We realize now that if George Washington had discovered the North pole he could not have held the honor unless some geographical society believed in him.

America might as well have had two discoverers of the North pole as one; but since such an exhibit of lying has been made, there may be doubts abroad if we have one.

In these days, the person who never tells a lie is pitied rather than blamed, for the up-to-date says that he must be full of them.

DO NOT KNOW WHAT THEY'RE
WORTH.

It is not probable that E. H. Harriman knew what he was worth; and it does not seem to be easy for his executors to determine now to a dollar. The estimates of his fortune have fallen down over 50 per cent., and the estate, which was said to be worth \$130,000,000, is now believed to be above \$50,000,000, and probably less than \$75,000,000. The estate of every millionaire who has died in the last half-century has been largely overestimated. This is because men of millions are usually men who have large obligations and also have extensive holdings subject to the fluctuations of the stock market. In explanation in Mr. Harriman's case, it is said: "Mr. Harriman had been engaged actively in many undertakings up to within a short time of his death and in carrying these he entered into contracts which must be adjusted before his estate can be definitely settled." It is not likely that the public will ever know just how many millions there were in Mr. Harriman's estate.

FAITH IN LABRADOR.

Dr. Wilfred Grenfell, the missionary to Labrador, believes there is a bright future for that country. He believes that it is possible to raise large herds of deer there and that the meat of the world may yet be supplied from that source. In a recent lecture he is quoted as having said:

"There are excellent prospects of this developing into a most profitable industry. Reindeer flesh makes splendid food, and I look forward to the time when large quantities will be exported to supply the meat markets of the world. Wheat, oats and other hardy cereals will also flourish, and lumbering will be another big field for development."

With the fast steamers which bring big loads of coal from the provinces in these days, there is no reason why fish or even ice should not be brought from there in large quantities. We hope Labrador's future means cheaper provender for the northern states.

EDITORIAL NOTES.

Those who live their lives day by day must regard these short days as the rest days of the year.

The minister who said that "Christmas was tuned to five notes" was thinking of finances, not music.

A bachelor's merry Christmas is his loneliness; and that is nice to look at than some of the Christmas cards.

Happy thought for today: Santa Claus sits on the letter carrier's back, and the edge of the letter carrier's belt is in eyecol and solid work. The little circles within the rings of eyecol indicate medallions let in, but if preferred, the edge of the letter carrier's belt is buttonholed and little spiders woven within.

Price of pattern, 10 cents.
Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

It would be interesting to know if the Chicago judge who has just decided that children are a necessity is married or not.

When a woman prays to the Lord to slay her husband instead of to reform him, she has the tables turned against herself.

Some one desirous of saying something good of King Leopold remarked that he "was a most successful raiser of Belgian hairs."

Abraham Lincoln did not plan ahead. He found that he could do his best by planning to do righteously from day to day.

A thing which it is well to bear in mind now is that the good citizen keeps his walks clean, whether the city authorities do theirs or not.

Minister Wm says with apparent confidence that he will again visit this country in fifty years. He has faith in his staying powers.

If all that is being said about Dr. Cook is true, he is still great, for he has Ananias put into the shade, and Baron Munchausen beaten to a finish.

The six New England states turned out forty-six million bushels of potatoes last season. Connecticut's average per acre is 120 bushels to Maine's 225.

There are men who would rather sit on a cracker barrel at the store and chin all day, than to sit down in an easy chair at home and be entertained.

Since some one has discovered that Dr. Cook's report was written by Dane, perhaps it is possible that Barrill wrote the Mt. McKinley book, which he confesses is embellished with his lies.

That Memorial.

It is fitting that a bronze memorial tablet in honor of Samuel Bowles, the great editor of the Springfield Republican, should be placed on the front of the enlarged building of that eminent newspaper. "All the news and the truth about it," the motto of Mr. Bowles, will be inscribed beneath his likeness. While Samuel Bowles was a great personality, he represented a type of the early editors. Those men were editors and publishers. They owned their own plants and no one bossed them or told them what to write and what not to write. The newspapers grew with the population and the publishers grew with all. Today the number of newspapers where the managing editor is master are rare. Nine-tenths of the papers of the country today are owned by politicians or capitalists, and the man who wields the editorial pen writes what he is ordered to or what he knows he will be ordered to. The newspapers of today have grown in many instances beyond the capital of the man. The community today has an uncontrolled, unfettered newspaper has an asset beyond the value of public buildings or any municipal improvement. Such a paper the Springfield Republican has always been because it has never been compelled to sell a vessel of capital and still owned by a Bowles. The atmosphere of the Connecticut valley breathes a cleaner, freer independence because of such a newspaper.—Malden News.

A Foolish Statement.

One of the Berlin papers says Taft and Knox are trying to make Niagara a vessel of the United States. Oh, how! If this country wanted vessels it could find many better ones than Niagara might ever be.—Chicago Record-Herald.

Not the Place for Brains.

A western woman holds that large feet are evidence of great brains. May be, but it's no place to carry them.—New York Herald.

Plenty of Good Spenders.

Walter Wellman says there are some big economies in the world. Yes, but there are a great many more able extravagants.—Houston Post.

Woman in Life and in the Kitchen

JOTTINGS ON THE FASHIONS.

Long earrings are in style. No gowns fit so tightly as they did last season.

Odd settings are a feature of much attractive jewelry.

Pale yellow appears everywhere in wraps, gowns and walking costumes.

Velvet is used in making up some of the handsome winter gowns.

Satin charmeuse remains the favorite fabric for bath and dinner gowns, and, in fact, for evening gowns of all descriptions.

Light, filmy chiffon muffs are in style for evening affairs.

The bolero is expected to be in great favor the coming season.

Gold or silver cloth is used as a lining to the sheer net yoke and sleeves.

White furs of every sort and kind are greatly in demand.

Freshening Furs.

Hot bran or even sawdust will be found excellent for freshening up furs if they become a little soiled or matted. Wash the fur in this material, rubbing well as one would wear it soap and water. Repeat the process several times, shaking well after each washing. If one treats the fur to a dry bath of this sort two or three times during the winter, the fur will retain their freshness wonderfully.

Flower Hatpin Holder.

Some attractive hatpin holders are made of a flaring glass which encloses sufficiently high to hold the longest pin. Around the base of the glass green foliage is cleverly arranged, while at the top a large artificial flower forms a soft cushion. Through the heart of the flower the pins are thrust.

Needlework suggestions.

Cauliflower fritters. Cauliflower fried in a deep fat is delicious and also a pretty dish. The cauliflower should be boiled till about half done; then each divided separately in a thin batter made in the proportion of a tablespoonful of flour to an egg, enough water being added to give the right consistency. As soon as the cauliflower is done, fry it once in the deep fat, dusting the fritters with salt before serving.

Velvet and Fur Muffs.

Seemingly one cannot carry too large a muff today. Among the novelties seen in Paris are muffs of pure velvet banded with fur. There are usually three bands of fur and five of the velvet which, of course, makes one's costume in color. An all fur neck piece is worn with these muffs.

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Oyster Roast.

On oyster roast in the kitchen or cellar makes a jolly finish to the day especially if the cook has gone out and the family are left to fend for themselves. For the young people the simplest way of roasting and serving the oysters is to heat them in a large pan. From this central dish each one can remove his own, seasoning the oyster in his own juices with butter, pepper, salt, lemon juice, radish or lemon juice, which should all be at hand for varying tastes. Eat with whole wheat bread or oat meal bread and butter, pickles and celery. If preferred the feast can be concluded with popcorn popped over the glowing coals and eaten hot from the popper, with sweet cider, nuts and fruit.

Lemon Flapjacks.

One pint of milk, four eggs, juice of one lemon, flour to make a stiff batter, and a pinch of salt. Fry in hot lard. Serve with sugar and nutmeg.

Spanish Rice.

Eight to ten slices of bacon fried until brown and crisp. One onion sliced and put in same pan with bacon, fry a golden brown. Two cups cold boiled rice and one cup of peas in a mold and mixed thoroughly with the onion and bacon, breaking the bacon into small pieces. Heat thoroughly and eat on a bed of lettuce leaves in place of the tomatoes makes a nice change.

Vegetarian Pudding.

Mix half a pint of finely chopped mixed nuts with one pint of stale bread crumbs; add half a cupful of brown sugar, half of a grated nutmeg and the grated rind of one orange. Mix in another bowl one pound of seeded raisins, one pound of currants, a quarter of a pound of shredded citron and a quarter of a pound of shredded orange peel. Dust over this mixture four tablespoonfuls of flour, then mix with the other ingredients; add sufficient grape juice, about a cupful, to moisten, pack the ingredients in a mold or kettle, cover and boil or steam continuously for six hours. Remove the lid and allow the pudding to cool. When cold, recover and put in a cool place until Christmas.

Panned Baked Apples.

Wash, quarter and core some tart apples. Slice them in a casserole. Add a baking dish, sprinkle over them half a cupful of sugar to each four apples; add half a cupful of water, cover the dish and bake for twenty minutes in a hot oven.

They must be tender but not broken.

Serve warm in the dish in which they were baked. This is much more satisfactory than apple sauce and is nice with rice.

Mook Tu-kai.

Chop sufficient nuts, English walnuts, pecans and a few almonds to make a pint; add one quart of well cooked hominy grits or of rolled rice, and mix thoroughly with the nuts and a few almonds. Bake in a moderate oven for one hour.

Blue Again Popular.

In Paris every woman who can possibly afford it has a blue suit. It is of the dark color, almost black, and favor seems to be heaped upon serge so rough and loosely woven that it wonders how it has been handled so successfully by the tailor.

One very good model of this material is a short Russian coat, buttoning from the neck to the hip line down the bottom of the left side, but without a front.

A hat turned down collar clasps the base of the throat closely. This and the cuffs are trimmed with black velvet. It also is placed in straight lines on each side of the back and front.

Through huge embroidered eyelets a scarf of blue silk is threaded from the neck to the hip line down the bottom of the left side, but without a front.

The skirt has the effect of a short yoke in the back which widens into a long apron-front tunic. Under the lower stretched edge pleats fall to give fullness at the bottom.

A lovely blue blouse of chiffon over gold net is worn with this suit.

The rage for blue is certainly acceptable because it is because it is nearly every woman, and is one of the most serviceable of this season's colors.

COSTUME DOLLS.

Fashions in doll-dress change like fashions in everything else. Just now little peasant dolls are the thing. All the toy shops are showing them. The finest of these costume dolls, as they are called, are from Munich and their costumes are wonderfully accurate. There are flaxen haired German dolls, Swedish dolls and dolls dressed like the peasants of the Swiss Tyrol, and velvet suit, alpine hat and long feather. There are matronly peasant dolls in full skirts of green silk, black bodices and aprons. There are Dutch dolls with their quaint caps and wooden shoes. In fact, not a distinctive type is forgotten in these collections of peasant dolls. Their faces are good, too. Dolls certainly do seem to be getting better looking every year. The more of these peasant dolls, painted evidently by artists, are exceedingly

natural. Their hair, too, is real, and, best of all, their faces can be washed and the lovely soft coloring will not come off. These artistic dolls, as they are termed, are to be had undressed also. The smaller ones sell for from \$2.50 to \$7. Those in costume, of course, are higher.

Old-fashioned Baked Apple Indian Pudding.

Turn three pints of scalding milk into a pint of sifted Indian meal, stir in 2 heaping teaspoonfuls of sugar, two teaspoonfuls of either cinnamon or ginger, and a teaspoonful of salt. Stir until well mixed. Then add a dozen sweet apples, peeled and sliced thin, and bake 2 hours in a moderate oven. The apples will form a nice sweet jelly.

HOME GARMENT MAKING.

The Bulletin's Pattern Service.

Among the many night lamps now to be had are those of brass or copper, with a reflector. The chimney is more frequently than not ruby colored. The word lamp is really a misnomer, for the light is given by a candle. Besides the reflector this handy lamp comes provided with a snuffer. A sizable handle fastened to the reflector makes the lamp an easy one to carry.

Paris Pattern No. 3120. — All Seams Allowed.

The semi-fitting coat in 42-inch length is a garment which is popular with all ladies, and the design here shown is particularly pleasing because of its well cut lines. It closes single breasted, the collar is faced with gun metal velvet. Broadcloth, covert cloth, diagonal weave cheviot, corduroy, or any other material may be used for the development of the design.

Price of pattern, 10 cents.
Order through The Bulletin Company, Pattern Dept., Norwich, Conn.

An American Career.

The career of H. U. Mudge, new president of the Rock Island railroad, is full of inspiration to every man in the railroad business or in any other business. He simply proves that real success is not always the result of "pull."

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COMMISSIONER MACDONALD.

The Point of the Whole Matter.

The legal mechanicians for the automobile clubs have thrown a lot of high-gear talk at Highway Commissioner MacDonald but when it is summed down it is plainly to be seen that they do not criticize him for failure to build good roads. They do, however, bitterly denounce him for not making better automobile speedways. That is a criticism of the whole content. It comes to this: Are the people of Connecticut spending money for roads or for race tracks?—Lristol Press.

Fair to the Commissioner.

Out of justice to State Highway Commissioner MacDonald we quote the following words from a statement of Logan W. Page, who is the director of the public roads bureau of the department of agriculture at Washington. Mr. Page says: "I imagine that the criticism from Connecticut is similar to the criticism from other states which we constantly hear. The question of keeping our roads in good repair is a very serious one. The automobiles are chiefly responsible for the trouble. One should think Connecticut would be more troubled in this way than any other state, as there are probably more automobiles traveling the state than through any other." Mr. MacDonald has been persistently harassed with criticism emanating, apparently, from the motoring circle that it seems only fair to him that more publicity be given to the defense offered the commissioner by the government official.—New Haven Palladium.

No indication.

"One can readily understand that a commissioner developing as this has with millions to disburse should attract political with which he is not and who for purposes of their own would start a campaign of criticism to 'show' the work of his present incumbent."

The above refers to the position held by Highway Commissioner MacDonald, and it is part of a long letter to the Hartford Courant from the pen of A. J. Birdsey of Hartford, a member of the legislature of 1911. We believe that Mr. Birdsey is wrong in stating that the criticism of the highway comes from men who want the commissioner's job, or any part of it. There is no indication of this in the fact. On the contrary, there is a chance almost spontaneously from those who use the roads most and pay the most towards building them.—Ansonia Sentinel.

(The Bulletin is aware that Mr. Birdsey is right and that the political pressure is one of the things every right public servant with so much patronage at his command has to contend with. The political end is always lively.—B.)

Arbitration of Labor Troubles.

If the granite workers of Montpelier, Barre and Northfield ever get out of their quarries, they will find themselves, these humming hilly days, it is safe to say that they will never again willingly submit their industrial futures to Mr. James Duncan, labor leader with a future. It is certainly a singular and un-American condition when we find a lot of workmen anxious to go to work and their employers anxious to have them do so—all suspended on the say-so of a gentleman in Quincy, Mass., who does not even pay the parties at issue the compliment of "getting on to the ground" and attempting to adjust things. It is really intolerable and beyond all conception exasperating.—Rutland Herald.

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